

Arniston Bay Shiraz / Merlot 2011

Subtle blackcurrant and pepper nose with hints of coffee and chocolate on the taste with a soft, round finish.

Serve at room temperature with venison, roast lamb or mutton. Please note this wine is not suitable for vegetarians nor vegans.

variety : Shiraz | 60% Shiraz, 40% Merlot

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : **alc** : 13.5 % vol **rs** : 4.65 g/l **pH** : 3.45 **ta** : 5.31 g/l

type : Red **wooded**

pack : Bottle **size** : 0 **closure** : Cork

ageing : Store horizontally in a cool place. Ready to enjoy now , but could be kept for 2 - 3 years from purchase.

in the vineyard : Climate: Mediterranean.

about the harvest: Yield: 8 - 10t/ha

in the cellar : Fermented on skins until 5° Balling then pressed. Underwent malolactic fermentation and wood maturation with French oak staves for 6 months.

